

## PART SIX TRAINING

### CHAPTER 14 RESPONSIBILITIES

#### FOOD ADVISOR

Food advisors, technicians, and senior or chief food operations management NCOs (military or civilian at all levels regardless of component) collectively and individually assist commanders, Class I personnel, the FSO, and the FOS. The food advisor is one of the few food service personnel who has access to the commander and the staff. One of the most important contributions he can make to the food service program is to see that the training needs of food service and Class I personnel are met. This includes assistance from establishing FSO training and OJT programs to gaining quotas for training schools or advising on local civilian training opportunities. The installation food advisor also provides this support to units without assigned food advisory personnel. He must make FSOs and FOSs aware of observations and possible training needs. He should ensure that OJT and common skills training are being scheduled. The food advisor and the FSO should make unannounced visits to the facility or training site to ensure that training is actually being conducted.

When field training operations are planned, the food advisor must ensure that Class I and food service planning are included. As a subsistence staff officer, he ensures that the commander and staff are aware of the problems associated with food supply, distribution, preparation, serving, and accountability. He must also advise on tactical,

environmental stewardship, and resource management considerations. Examining each of these areas in the planning stages of the operation will help the staff solve them before the unit deploys to the field.

Due to large amounts of fuel, water, and subsistence used and the wastes (liquid and solid) generated by field kitchens, environmental protection training is a must for all food service personnel. The food advisor must ensure that each level of food service supervisor is aware of his responsibilities in the implementation of the Army's environmental stewardship program.

AR 30-21 provides policy guidance on accounting procedures during field training operations and deployments. The food advisor and the FOS must train food service personnel to maintain proper records and how to submit the reports required by AR 30-21. Training must be ongoing and must be accomplished prior to field operations. It is not sufficient to wait until the unit is deployed before becoming concerned with the requirements for accountability for subsistence in the field.

The FSO participates in the development of unit training schedules. The FOS and food advisor must keep FSOs informed of food service training needs to receive the required training emphasis. The FOS must assess the adequacy of the training program as relates to the needs of his food service team and

recommend additions to and deletions from training plans. FM 25-2 explains how training schedules are developed. It will include time for individual and collective training. Food service training requirements should be addressed in the training schedule. The G3, the S3, or the Director of Plans, Training, and Security publishes the schedule.

Sometimes it is hard to find the funds or time for training, but training pays in the long run. Remember that trained people—

- Need less supervision.
- Develop better work habits.
- Take more pride in their work.
- Prepare better meals.
- Give better service.
- Waste less food.
- Are safer workers.

### **SCHOOL QUOTAS**

Quotas for attendance at service schools may be requested through channels to the MACOM or the CONUSA according to the provisions of AR 614-200. The inability to obtain a quota to attend a resident school does not relieve individuals from the responsibility to continue their food service training. Schooling is available through enrollment in the non-resident training program of the U.S. Army Training Support Center. Training can also be obtained by enrollment in local community colleges. Individuals can enroll in a nonresident course by submitting a DA Form 145 to the—

Army Institute for Professional Development  
US Army Training Support Center  
Newport News, Virginia 23628-0001

### **SPECIFIC TRAINING RESPONSIBILITIES OF FOOD ADVISORS**

The food advisor has differing levels of responsibility for training individuals within the food program. These responsibilities (as relates to the FSO, FOS, and cooks) are outlined in the following paragraphs.

The importance of continuous training cannot be over-emphasized. Each successful operation or deployment can be traced to the successful training that proceeded it.

### **Food Service Officers**

The food advisor must take a direct role in the training of FSOs. This is normally an additional duty assigned to officers who have little or no training or experience in this field. These officers are trained by food advisors with support from the FOSs with whom they work. The FSO receives assistance through classes, demonstrations, solicited comments, or ideas and advice. The food advisor must ensure that they know the basics of food service operations. The FSO must be informed of environmental stewardship requirements for food service operations. The food advisor must ensure that he is aware of Army, state, and local environmental and resource management regulations. Sanitation training requirements are outlined in TB MED 530. They must also be able to audit food service records and identify the causes of and remedies for deficiencies. An exportable training support package, complete with lesson plans and handouts, is available to assist the food advisor in providing this training. Copies may be requested from ACES.

### **Food Operations Sergeants**

Training in food service is a continuous process. The food advisor should be aware of the formal training requirements which are a part of the career progression pattern for MOS 92G. He can then make FSOs and commanders aware of the training needs of their NCOs. The food advisor can advise the commander on schools and training requirements for food service personnel. Since the FOSs are busy with daily food service operations requirements at the unit level, they may not always be aware of recent developments. The food advisor must inform these NCOs of changes in policy and doctrine, new publications, and equipment. The installation menu board provides an excellent opportunity to update FOSs on new developments. The food advisor must ensure

that the FOS is able to train first-line supervisors to fulfill their training responsibilities to junior personnel. The food advisor must also assist the FOS in establishing and implementing an ongoing OJT program for assigned food service personnel.

### **First or Senior Cooks**

First-line supervisors are responsible for training those they supervise. Although they may be quite proficient in their jobs, they may not yet know how to train others. The food advisor and FOS assist by providing train-the-trainer training, as required. This should be an integral part of the unit OJT program. They can also help them learn by insisting that they use FM 25-100 and FM 25-101, read and understand trainer's guides for their MOS, and by recording each trainee's progress. The FOS must monitor subordinate's training to ensure that the trainee's needs are met. Since dining facilities have a vital peacetime mission, food service personnel sometimes miss out on common skills training routinely provided to other unit personnel. The food advisor must review training records

and ensure that each unit's cooks participate as required.

## **FOOD OPERATIONS SERGEANT'S RESPONSIBILITIES**

The FOS, with the food advisor's help, develops a comprehensive food service training program for his personnel. The FOS keeps a card file or notebook to show who has been trained and the subjects covered. There are several types of food service training. The FOS works with the FSO and the food advisor to get service school training for assigned personnel.

## **RESOURCES**

Training resources (in addition to this manual) are listed in FM 10-23-2. The food advisor should ensure that FOSs and first-line supervisors are aware of and use trainers guides. The FSO and FOS must also ensure that soldiers have access to required STPs and FMs. They must also know what formal training is available and how to get it. Each unit's NCOs must be involved in the training of their subordinates.